

**AMENDMENTS TO THE CLAIMS**

The following listing of claims will replace all prior versions and listings of claims in the application.

1. (Currently Amended) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature above ambient temperature and a catalyst to said rework dough;

mixing together said rework, said catalyst, and said water to form a reprocessed dough batter, thereby raising the temperature of said reprocessed dough batter to a temperature which is substantially equal to that of said first temperature;

cooling said reprocessed dough batter to a second temperature; and

adding said reprocessed dough batter to a new batch of dough.

2. (Original)The method of Claim 1, wherein said cooling to said second temperature is done in a controlled manner with regards to time and rate.

3. (Currently Amended) The method of Claim 2, wherein said reprocessed dough batter is held at said second temperature until said reprocessed dough batter is added to said new batch of dough in a ratio of approximately 1.3:1.

4. (Previously Amended) The method of Claim 1, wherein said water is added to said rework dough at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.

5. (Previously Amended) The method of Claim 4, wherein the temperature of said water is between approximately 90 and 105 degrees Fahrenheit.

6. (Original) The method claim 1, wherein said catalyst comprises dextrose, sugar, wheat gluten, an enzyme and a carrier.

7. (Original) The method of claim 6, wherein said enzyme is L-cystine.

8. (Original) The method of claim 6, wherein said carrier is selected from the group consisting of flour and soy.

9. (Previously Amended) The method of Claim 8, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

10. (Currently Amended) The method of Claim 1, wherein said batch of reprocessed dough batter includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

11. (Original) The method of Claim 1, wherein said second temperature is in a range of 38 to 54 degrees Fahrenheit.

12. (Previously Amended) The method of Claim 11, wherein said second temperature is about 40 to 50 degrees Fahrenheit.

13. (Previously Amended) The method of Claim 12, wherein said second temperature is achieved by the steps of :

pumping said reprocessed ~~dough~~ batter to a heat exchanger;

cooling said reprocessed ~~dough~~ batter in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. (Cancelled)

15. (Currently Amended) The reprocessed ~~dough~~ batter of claim 36, wherein said enzyme is L-cystine.

16. (Currently Amended) The reprocessed ~~dough~~ batter of claim 36, further comprising a carrier.

17. (Currently Amended) The reprocessed ~~dough~~ batter of Claim 36, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

18. (Currently Amended) The reprocessed ~~dough~~ batter of Claim 36, wherein about 20 pounds of said catalyst comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine.

19.-26. (Cancelled)

27. (Currently Amended) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature and a catalyst to said rework dough;

mixing together said rework, said catalyst, and said water to form a reprocessed ~~dough~~ batter; and

adding said reprocessed ~~dough~~ batter to a new dough.

28. (Currently Amended) The method of Claim 27, further comprising the step of cooling said reprocessed ~~dough~~ batter to a second temperature in a controlled manner with regards to time and rate.

29. (Currently Amended) The method of Claim 28, wherein said step of cooling includes the steps of :

pumping said reprocessed dough batter to a heat exchanger;

cooling said reprocessed dough batter in a controlled manner from said first temperature to said second temperature in approximately 30 minutes,

30. (Previously Amended) The method of Claim 27, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

31. (Currently Amended) The method of Claim 27, wherein said reprocessed dough batter includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

33. (Currently Amended) The ~~catalyst~~ reprocessed batter of claim 16, wherein said carrier is selected from the group consisting of flour and soy.

34. (Currently Amended) The ~~catalyst~~ reprocessed batter of Claim 33, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

35. (Currently Amended) The ~~catalyst~~ reprocessed batter of Claim 33, wherein about 20 pounds of said catalyst ~~preferably~~ comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine, and 2 pounds of flour.

36. (Currently Amended) A reprocessed ~~dough~~ batter for use in making a baked good, comprising:

a rework dough including a flour content and a yeast content;  
water; and

a catalyst including about 18-22% dextrose, about 58-62% sugar, about 8-12% wheat gluten, and about 0.75-1.50% of an enzyme, wherein said catalyst accelerates fermentation of said yeast content in said rework dough such that substantially all of said yeast content naturally expires.

37. (Currently Amended) A dough for use in a baked good, the dough comprising:

a reprocessed ~~dough~~ batter formed by mixing a rework dough having a rework flour content and a rework yeast content with a catalyst and water such that substantially all of said rework yeast content naturally expires;

a fresh dough having a fresh flour content and a fresh yeast content; and

wherein a ~~ratio~~ percentage of said ~~fresh dough~~ <sup>rework</sup> to said reprocessed ~~dough~~ batter is no greater less than ~~85:15~~ 15%.

38. (Previously Added) The dough of claim 37, wherein said catalyst includes wheat gluten and a carrier selected from at least one of a flour and a soy product.

39. (Previously Added) The dough of claim 37, wherein said catalyst includes:  
about 58-62% of said sugar, about 0.75-1.50% of said enzyme, about 18-22% of a dextrose, and about 8-12% of a wheat gluten.

40. (Currently Amended) The dough of claim 37, including wherein said reprocessed batter includes:

about 33-38% water;

about 58-62% of said rework dough;

about 3-6% of said catalyst; and

wherein the balance of the dough is said fresh dough.